



THE
OLD BRIDGE HOTEL
HUNTINGDON

MENUS FOR GROUPS 2022

Obviously....

If any restrictions are still in place, or are re-imposed, because of the Coronavirus crisis, these may affect the final event. These menus and ideas assume that we can operate normally.

Set Menus

The most efficient service will always be with a no-choice menu. Please see from the set menu options in the following pages, from £44. We can of course accommodate dietary requirements, as long as we know in advance.

Quarterly Menu

We can also offer a menu of three starters, three main courses and three sweets, priced at £44. This menu starts on 1st January, 1st April, 1st July and 1st October, but we will have it ready to show you a month before the start date. Please ring to see the current version. We do need you to pre-order your choices in advance.

Sundays

On Sunday lunchtimes we offer a Set Menu, with 6 choices at each course, including traditional Sunday roast options, at £36 for 3 courses. We can serve this same menu for groups of up to 30. Groups of 15+ will need to pre-order their choices.

Please note the maximum seated at one table in the restaurant is normally 10 guests. Above that and you be split to 2 or more tables. In the Dining Room we can sit 24 on a single table. See over the page for more information about the private rooms.

SET MENU at £44

Minimum 10 guests. Choose one dish per course for the entire party.

Let us know of any individual dietary issues and we will of course accommodate them.

Butternut squash and gruyère pithivier with spinach purée
Game terrine with spiced fruit jelly and grilled bread (autumn/winter only)
Ham hock terrine with pickled vegetables, mustard mayo and grilled bread
Uig Lodge (Isle of Lewis) smoked salmon, served simply with lemon and capers
Smoked mackerel pâté with pickled cucumber and toast
Carpaccio of beef with truffled egg mayo
Old Bridge prawn cocktail

Main courses – each served with extra seasonal vegetables

Roast pork belly with mashed potato, savoy cabbage, apple sauce and crackling
Confit duck leg with chorizo and chickpea casserole, crispy curly kale
Roast sirloin of beef with roast potatoes, Yorkshire pudding, horseradish & savoy cabbage
Leg of Cornish lamb with rosemary and garlic, roast potatoes & green beans (£2 supplement)
Fillet of hake with samphire, griddled potatoes, mussels and fino sherry

Seasonal fruit pavlova

Raspberry Eton mess (summer); Pear and almond tart (winter)

Sticky toffee pudding with Jersey cream

Lemon tart with berry compote

Almond & orange bread and butter pudding with clotted cream ice cream and crème anglaise

Apple crumble with vanilla ice cream

Chocolate marquise with griottine cherries and crème fraîche

Coffee or tea with biscotti - £3.95

Some Vegetarian / Vegan options for the menus above

Starters:

Squash pithivier – in the menu above

Crispy beetroot salad with watercress, apple and blue cheese

Kale salad, with avocado, pumpkin, mooli, seeds, nuts & mustard dressing (vegan)

Main courses:

Vegan steak and chips: char-grilled, marinated cauliflower steak with chunky chips, watercress, fried cauliflower florets and chimichurri sauce

Char-grilled hispi cabbage with roast butternut squash, spicy yoghurt, pistachios and new potatoes (can be vegan)

Mushroom and spinach wellington with roast potatoes, savoy cabbage, tenderstem broccoli and vegetarian gravy

Sweets:

Roast pineapple with (vegan) coconut ice cream;

Red wine poached pear blackberry sorbet

Luxury menu at £59

Minimum 10 guests. Choose one dish per course for the entire party.

Let us know of any individual dietary issues and we will of course accommodate them.

Chicken and wild mushroom terrine with bacon jam and brioche toast

King prawn and crab cocktail with avocado and tomato salsa

Lobster ravioli with lobster bisque and tomato relish

Scallops baked in the shell with pea and pancetta salad (£5 per person supplement)

Rosette of lamb, dauphinoise potatoes, pea & spinach purée, broccoli and wild mushrooms

Grilled half lobster in garlic butter with crisp confit chips and fennel salad

'Beef Wellington' with wild mushrooms, fondant potato, season vegetables and claret sauce

Venison saddle with butternut squash purée, truffle mash, crispy kale and red wine sauce

Passion fruit tart with lemon meringue ice-cream

Lemon 'assiette' – tart, posset and lemon ripple ice cream

Chocolate 'nemesis' with salted caramel ice cream

Coffee and chocolates

Canapés

You may wish to add canapés to your arrival drinks. 4 canapés are £8.95 per person.

Please choose any 4:

Blue cheese and walnut salad on chicory

Onion bhaji

Breaded tiger prawns with lime mayonnaise

Chicken, honey and soy skewer

Cherry tomato and mozzarella skewer

Smoked salmon blini

Parma ham with melon

Chorizo & manchego croquette

Cheese

Add a cheese course, served on sharing boards, at £8.95 per person or individual plates at £9.95 per person. Our cheese all comes from Neal's Yard Dairy, the leading specialists in selecting and maturing British cheese.

Children

Children can have smaller portions of any set menu, charged at 50% of normal price or we can offer simple children's dishes as required.

Organise drinks for the children at £9.50 per jug of cordial or £18.50 for fresh orange juice.

Private rooms and other information

If you would like 'The Dining Room' for private use, then the private hire charge is £295 for 20 or more guests (£350 for 16-19 guests; £400 for less than 15).

In the Dining Room the maximum number in the whole room is 60, with guests seated on rectangular tables of 10. For smaller groups we can seat up to 24 around one rectangular table (see the pictures on the website).

We also have 'The Mallard Room', a small private room for up to 8, which can be hired for £100 for lunch or dinner.

We very occasionally let The Restaurant privately for parties of over 60, at a charge of £900 (£1,200 Friday and Saturday evening).

We ask all private groups to pre-order arrival drinks to avoid any delays.

In December we have special Christmas menus.

Wine: Please see the website for the up-to-date version of our latest restaurant wine list. It is best to choose your wine quite close to the event (within a month or two) as our stock is constantly changing. The team in our wine shop know the list very well and will always be pleased to give help or advice.

BREAKFAST AT THE OLD BRIDGE

Breakfast is served daily at The Old Bridge from 7-10am (8-10 weekends).

Non-residents are welcome. Breakfast is £19 for a full breakfast. It is safer to make a booking to be sure we can fit you in, in case we have a 'full house' of residents.

For groups of 12 or more we offer the following menu to ensure the service is quick and efficient:

Tea or coffee and fresh orange juice, served to you as soon as you arrive

Toast with marmalade / jam.

One of the following:

A full English breakfast

A vegetarian cooked breakfast

A generous bowl of yoghurt, homemade granola and fresh fruit.

Please either take your guests' orders in advance or allow at least 20 minutes from our finishing the order to serving the food.

For celebrations, do consider adding a glass of Champagne, or Prosecco.

If you would like a private room, the Dining Room can be booked for groups of 20-60.

The Restaurant can be booked privately for breakfast for groups of 60-100; £500 for 7-10am.

INFORMAL PARTIES IN THE RIVERSIDE ROOMS

The Riverside Rooms form a separate 'function space' within the hotel, with their own entrance, bar, suite of rooms and private garden, all on the banks of the River Ouse. If you would like a band or disco we can arrange that too.

The room-hire charge depends on the day and the numbers involved. We do need most parties to take the bedrooms above (30, 31, 32 and 33) for the night.

Barbecues - £24 per person

Barbecues on our Riverside patio, for groups of 30 or more. Choose any 3 items:

Spatch-cooked chicken legs.

Beef burgers.

Chatteris bangers (pork sausages).

Chicken tikka kebabs.

Marinated pork ribs.

King prawn skewers.

4 oz rump steaks (*£2 per item supplement*).

Vegetarian options (should you have just a few vegetarian/vegan guests, tell us how many and we will do a selection of these options to replace whatever you have chosen for other guests):

Butternut squash seekh kebab (vegan). Paneer, pepper and onion tikka kebab.

Vegan burger – black bean and chickpea with spicy slaw and tomato-chilli salsa.

Served with bread rolls, grilled corn on the cob and the following salads:

Coleslaw; Gem salad with Caesar dressing; potato and spring onion.

Relishes: ketchup / mayo / mild barbecue sauce / chilli relish.

Add a fourth or fifth at £4 per item (plus supplements if appropriate)

Homemade ice cream cones - £2.50 per person (minimum 25)

'Old Bridge Hog Roast' - £24 per person

Stand-up parties in our Riverside Rooms, for groups of 50 or more.

Our hog roast is a whole pig, split between half cooked as a classic roast, served with apple sauce, and the other half as a gammon, served with 'piccalilli salad cream'.

Served with bread rolls and salads as for the menu above.

Vegetarian option: Vegetarian burgers – just let us know in advance how many.

'Finger food' menu - £19.95 per person

Stand-up parties in our Riverside Rooms, for groups of 20 or more.

Mixed round of mini sandwiches

Mushroom and spinach vol au vent

Hoisin chicken skewer

Mini homemade Cornish pasty

Lamb kofta kebab

Mini salmon & haddock fishcakes

Mini fish and chips

Mini chocolate cakes

Let us know how many vegetarians will be in your party and we will make more dishes for them as needed.

WINE SHOP PARTIES

See separate sheet (or see the website) for information about informal tastings with canapés, “party tastings” and formal tutored tastings with dinner.

AFTERNOON TEA AT THE OLD BRIDGE

Our normal tea service at the Old Bridge is relaxed and informal. It is served on comfortable seats in the lounge and bar. We offer sandwiches, our famous homemade scones with Jersey cream and strawberry jam, and two cakes. Our scones are served from 2.30pm daily.

Our “Full Afternoon Tea”....

...can be pre-booked by any number, at 3.30pm or 4pm, as long as you are all having the full menu.

Your group will be in either the Dining Room or the Restaurant, depending on availability that day. You will normally be seated on a long dining table with a table-cloth. We cannot reserve tables in the bar or lounge.

If you were keen to have a room privately to yourselves then the Dining Room can often be booked for the afternoon, from 3pm, with a hire charge of £200 and a minimum of 12 guests for full tea. We do require the room back by 5.30pm.

Our full tea menu is priced at £21 per person. It is served on vertical tea stands, except for larger groups when it is served on plates from which your guests can help themselves.

English breakfast tea or Cafetière coffee (with re-fills as required)
Finger sandwiches (smoked salmon and cream cheese; coronation chicken)
Egg mayonnaise; Beef, watercress and horseradish)
Scone with rich Jersey cream and strawberry jam
Three mini cakes

For celebrations, do consider adding a glass of Champagne, or Prosecco.

We ask for full payment in advance for this menu.

Gluten-free tea

We can provide a similar menu for gluten-free guests, or most other food intolerances, but we do need to have exact details at least 48 hours in advance.

THE OLD BRIDGE

TERMS AND CONDITIONS

2022/3

THE OLD BRIDGE HOTEL, 1 HIGH ST, HUNTINGDON PE29 3TQ

Tel 01480 424300

Email: oldbridge@huntsbridge.co.uk www.oldbridgehuntingdon.co.uk

BEDROOMS

For all bookings a credit card number is required on booking. The booking is not confirmed until you have received email confirmation from The Old Bridge.

Individual 'Bed and breakfast' bookings Monday to Thursday: a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after 8am on the day prior to the arrival date.

Individual 'Dinner, bed and breakfast' bookings and all weekend bookings: a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after one week prior to arrival.

Individual bookings, "paid in advance" - we sometimes offer special paid in advance rates. These rates or deposits once charged are non-refundable under any circumstances.

Group bookings (3 or more rooms): a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after two working weeks prior to arrival.

Group bookings (6 or more rooms): a cancellation charge amounting to the full accommodation cost will be made for any cancellation received after eight working weeks prior to arrival.

On arrival: we need to take a credit card authorization for each room, even if a deposit or full payment has been made in advance. Sadly, we have been victims of credit card fraud involving card payments made over the phone. Taking card details in person, authorised by pin, is our only genuine security.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure. At this time any deposit will be deducted. We do not offer account facilities.

BOOKING AGENCIES – Please note we do not pay commission.

BUSINESS CENTRE

A credit card number is required to confirm all meeting room reservations. A cancellation charge amounting to the full value of meeting rooms and bedrooms, plus the value of meals, will be made for cancellation or any drop in numbers that received within four weeks of the arrival date. Note the deposit required for meal bookings on the next page.

On arrival we have to take a credit card authorization, even if a deposit or full payment has been made in advance. We require all groups / meetings to settle the bill in full before departure. At this time any deposit will be deducted. We do not offer account facilities.

We do not pay commission to agencies for meeting room bookings.

RESTAURANT / DINING ROOM BOOKINGS

For tables in the restaurant, we ask for credit card details, but we will only use them if you cancel or change numbers within 48 hours of the booking (after which you would be charged £25 per person). For tables of 10 or more the deadline is one week. We require you to settle the bill in full before departure, using a credit card on site, with pin number. We do not offer account facilities.

Should you be booking a private room, we will need a non-refundable deposit equivalent to the room hire rate to confirm the reservation. We will then require final details to be confirmed 8 weeks prior to the event. At that point the numbers are taken as final and full payment (for the food) is due. Any drop in numbers or cancellations from this point are non-refundable.

Settlement of the final account: we require all parties / meetings to settle the bill in full before departure, using a credit card on site, with pin number. We do not offer account facilities.

WEDDINGS OR OTHER LARGE PARTIES

We require a deposit of £500 to confirm your reservation. Your booking is only confirmed once we have confirmed in writing that we have received the deposit, which is not refundable within 12 months of the event.

We will meet with you 10-12 weeks prior to the function, to go through final details. We will then give you a pro-forma invoice for the total estimated final balance, to be paid within 2 weeks of our meeting, and not less than 8 weeks before the date. From this point any drop in numbers is non-refundable. Also, any related bedroom reservations are considered to be finally confirmed, and cancellations are chargeable.

Prices are revised annually. We reserve the right to do this at any time, but not within 12 weeks of the event.

GENERAL

Only food or drink supplied by The Old Bridge Hotel is permitted for consumption on the premises. We will charge in full our full equivalent price, should we find on site any products not supplied by ourselves. We also reserve the right to object to the employment of any photographer, toastmaster, band or any entertainer in connection with any function. We will of course be pleased to give advice or recommendations.

Very occasionally, certain ingredients or wines may become unavailable at the last minute. In the event we would contact you to propose an alternative for your consideration.

Damage and behaviour: we reserve the right to charge in full for anything removed from any room and for any damage sustained to any room or furnishings. We also reserve the right to charge for labour involved in cleaning or clearing of any debris or mess that we may consider excessive. For evening events we do insist that all guests stay in the event area and do not use the main hotel. Although high spirits are to be expected, we will react quickly to stop offensive language or behaviour.

Any evidence of smoking in a bedroom automatically incurs an extra day's charge.